

## DOUBLE QUICK ROLLS

1 cup warm water	2 tablespoons melted butter
1 pkg. dry yeast	1 tsp. salt
2 tablespoons sugar	2½ cups sifted flour
1 beaten egg	

Add yeast and sugar to cup of warm water. Let stand 5 minutes. Add cooled melted butter and beaten egg. Stir in flour and salt making a smooth batter; leave in same and let stand until double in bulk--approximately 30 minutes. Stir and spoon into greased muffin tins and let rise again until double in bulk. Bake at 425° for 15 minutes.

# DOUGH QUICK ROLLS

2 tablespoons melted butter  
1 egg, well  
2 cups sifted flour

1 cup warm water  
1 pkg. dry yeast  
2 tablespoons sugar  
1 beaten egg

Add yeast and sugar to cup of warm water. Let stand 5 minutes. Add cooled melted butter and beaten egg. Stir in flour and mix making a smooth batter. Leave in warm and let stand until double in bulk, approximately 30 minutes. Stir and spoon into greased muffin tins and let rise again until double in bulk. Bake at 350 for 12 minutes.